GRAND HOTEL
ZERMATTERHOF

WEDDINGS, FESTIVALS, MEETINGS

YOUR MENU OF CHOICE

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Aperitif, Menu, Buffet

Dear Guest,

Thank you for considering the Grand Hotel Zermatterhof for your event. The following proposals are intended as suggestions and can be changed and arranged as you wish. We are happy to prepare menus according to your individual wishes whilst taking into account seasonal offerings.

All proposals are calculated for a minimum of 10 people. The prices in the menu suggestions and aperitif packages are calculated per person and the canapé and aperitif variations per piece.

The number of persons confirmed up to 72 hours before the event is binding and will be charged as a minimum.

All prices are inclusive of VAT.

We hope you enjoy browsing and look forward to hosting you.

Your Zermatterhof Team

Aperitif Packages

Aperitif «Classic» CHF 25.00
Local white and red wine,
Orange juice, mineral water,
Crisps and nuts

Aperitif «Luxury» CHF 49.00
Champagne, Crème de Cassis,
Freshly squeezed orange juice, mineral water
Foie gras terrine, cherry chutney
Lobster cocktail, mango

Aperitif «Switzerland» CHF 43.00
Local white and red wine,
Orange juice, mineral water
Valais specialities
(Planed cheese, dried meat, cured ham,
Homemade sausage, dried bacon, rye bread)

Aperitif «Italy» CHF 35.00
Italian white and red wine, mineral water
Prosciutto di Parma, focaccia
Parmigiano, arugula, olio di tartufo

Aperitif «France» CHF 37.00
French white and red wine, mineral water
Salade niçoise
Quiche Lorraine

Packages are limited to 60 minutes. After this time, the drinks are charged separately.

Canapés

Smoked salmon, Horseradish, salmon roe	CHF	4.00
Raw ham, melon ball, chervil	CHF	4.00
Pink prawns, egg, cocktail sauce	CHF	4.00
Foie gras, apricot chutney	CHF	7.00
Crackers		
Salmon tartare, mesclun, pumpernickel	CHF	5.00
Beef tartare, sour cream, chives	CHF	5.00
Grissini		
Prosciutto Grand cru Helvetica	CHF	5.00
Lardo di Collonata	CHF	5.00

Served in a glass		
Prawn cocktail, melon pearls, Ice berg	CHF	6.00
Hay frappé, gambas, dried lamb	CHF	6.00
Vichyssoise, avocado, Mojama de Atún	CHF	6.00
Served in a porcelain spoon		
Coquille St. Jacques, panko, tzatziki, sumac	CHF	6.00
Quail egg, russian salad, Dijon mustard, caviar	CHF	6.00

Classic Aperitif variations

Crudités, chive dip	CHF	5.00
Puff pastry (2 pieces per person)	CHF	4.00
Ham croissants (2 pieces per person)	CHF	5.00
Quiche Lorraine	CHF	5.00
Valais specialities (Planed cheese, dried meat, cured ham, homemade sausage, dried bacon, rye bread)	CHF	18.00

Flying Buffet

On small plates, in cocktail glasses or on spoons your chosen dishes "fly" to you.

Cold dishes

- **Salmon tartare**, lemon oil, blinis, sour cream, limes
- **Tuna**, Stafelalp cheese, Taggiasca olives
- **Gambas Black Tiger**, lardo, parmigiano, arugula, truffle oil
- **Irish beef tartare**, celery, Parmigiano, cauliflower espuma, sumac
- **Chanterelles***, Bresaola della Valtellina, Belper Knolle• **Vitello tonnato GHZ**, veal tartar, tuna sauce
- **Prosciutto Grand cru Helvetica**, mango, Swiss honey, lemon
- **Pumpkin tartare (vegetarian)**, Swiss honey, Formaggini, pumpkin seeds, pumpkin seed oil
- **To-Mo-Ba (vegetarian)**, tomato aspic, Mozzarella di Bufala, pesto
- **Pickled peppers (vegetarian)**, Taggiasca olives, focaccia
- **Gazpacho andaluz*** **(vegetarian)**, watermelon, argan oil

Warm dishes

- **Fish & Chips**, perch fillet Loë, Jerusalem artichoke, safran mousseline
- **Arctic char**, puff pastry, basil, Noilly Prat
- **Turbot**, red Thai curry soup
- **Gambas Black Tiger**, laska, curcuma, sweet & sour sauce
- **Coquilles St. Jacques**, aspargus*, porcini mushrooms raisins, verjus de raisins
- **Foie gras**, green Puy lentils, chestnuts, Aceto Balsamico
- **Beef tenderloin cubes**, hay butter
- **Braised lamb cheek**, celeriac mousseline, cremolata
- **Suckling pig belly**, creamed sauerkraut, smoked pepper sauce
- **Parmesan quiche**, snails, mesclun
- **Risotto Acquerello (vegetarian)**, dried porcini mushrooms, gorgonzola blueberries
- **Cholera fritters (vegetarian)**, leek, apple, Horu Mutschli

Desserts

- **Fruit tartelettes**, Tahitian vanilla
- **Berry tartelettes**, mascarpone
- **Chocolate tartelettes**, Swiss honey, gold
- **Tiramisu**, Amaretto, Espresso
- **Panna cotta**, mango coulis, passion fruit
- **Panna cotta**, raspberry coulis, raspberries
- **Mascarpone cream**, Willisauer Ringli, pears, Williamine
- **Crème brûlée**, Zermatter yoghurt, pomegranate
- **Toblerone mousse**, brownie, white Toblerone sauce
- **Valais iced coffee**, abricotine
- **Coupe Romanoff***, vanilla ice cream, strawberries

Price

Price per piece CHF 8.00

CHF 90.–
(4 cold dishes – 4 warm dishes – 4 desserts)

CHF 105.–
(5 cold dishes – 5 warm dishes – 5 desserts)

CHF 125.–
(6 cold dishes - 6 warm dishes - 6 desserts)

* **seasonal**

Aperitif at the Matterhorn Museum Zermatlantis

An eventful aperitif

The Matterhorn Museum offers the possibility to experience an aperitif in a different environment - in the sunken Zermatlantis. During the aperitif you can also visit the museum. The venuehire for the museum (depending on the size of the event) as well as the entrance fee for the museum of 8.- CHF per person is not included in the package price and will be invoiced separately.

We can offer the following aperitif packages here to cater for your guests:

Packages are limited to 60 minutes. After this time, the drinks will be charged separately.

Museum package 1 CHF 25.00
Local white and red wine,
Orange juice, mineral water,
Nuts and crisps

Museum package 2 CHF 35.00
Local white and red wine,
Orange juice, mineral water,
3 different canapés
Nuts and crisps

Museum package 3 CHF 43.00
Local white and red wine,
Orange juice, mineral water,
Valais specialities
(Planed cheese, dried meat, cured ham,
Homemade sausage, dried bacon, rye bread)
Nuts and crisps

ENJOY

Your Menu of Choice

We will be happy to serve you lunch and dinner at the Grand Hotel Zermatterhof or, according to your wishes, arrange the meal as a social program at one of our restaurants, for example a rustic event at the "saycheese!", an elegant event at the Alpine Gourmet Prato Borni or an informal event at the Brasserie Lusi. If you do not find your menu in the regular menus or the menu suggestions, we will put together an individual offer according to your wishes.

If you are drawn to the surrounding peaks and nature, we recommend our mountain restaurants with unique views of the Matterhorn. The easiest one to reach is the down-to-earth "Buffet Bar Sunnegga". At the "Riffelhaus 1853", 4-star hotel and restaurant on the Riffelberg, you can expect comfortable hospitality. A highlight not only in terms of altitude is the "3100 Kulmhotel Gornergrat" with panoramic views of 29 four-thousand-meter peaks and special culinary offers in connection with wonderful nature experiences - starting with the sunrise and finishing with its own observatory.

Let us advise and inspire you:
+41 27 966 66 00 oder events@zermatterhof.ch

For Lunch

Business lunch 1

Caesars Salad
Guacamole, pink Chile prawns

Salmon fillet
Leaf spinach, grapes, verjus de raisins de Salquenen

Gommer Tätere
Cream cake, Mara de Bois strawberry sorbet

CHF 68.–

Business lunch 2

Cured venison
Arugula, Swiss honey, Belper Knolle

Alpine chicken breast
Tomato butter sauce, Taggiasca olives, pesto
Tagliatelle, green beans

Seasonal fruits (strawberries, Tarocco oranges, etc.)
Gelato Fior di latte, Meringues, double crème de la Gruyère

CHF 70.–

Business lunch 3

Zermatterhof salad
Saumon fumé, prawns
Smoked duck breast, melon

Emmental saddle of veal
Mushroom sauce, summer truffle
New potatoes, green beans, savory

Crème brûlée
Cassonade sugar, raspberry sorbet

CHF 75.–

Menu «Valais and Swiss specialities»

Menu 1

Dried meat tartare
Smoked trout, Stafelalp cheese, asparagus, chervil

Char fillet
Puff pastry, leek, apple, Johannisberg

Eringer roast beef
Mousseline sauce, Munder saffron
Potato nuggets, rye flour, leaf spinach

Toblerone variations
Brownies, mousse, sauce, apricot sorbet, abricotine

CHF 95.–

Menu 2

Perch fillet Loë
Marinated, cucumber, radish, berry mustard

Swiss Salmon
Jerusalem artichoke[2], Valais sparkling wine, char roe

Rack of lamb
Findler hay, Génépi d'Anniviers, garlic, thyme
Potato gratin, green vegetables

Hazelnut cake
Williamine egg liqueur, blueberries, pears

CHF 105.–

Menu «Summer in Zermatt»

Summer menu 1

Carne crudo
Tomatoes, basil, Taggiasca olives
Potato espuma

Fillet of gilthead bream
Bouillabaisse jus, Lillet, Rouille sauce, AOC rye bread

Lamb-Sashimi
Chanterelles, red pesto, Belper Knolle

Strawberry gazpacho
Frozen yogurt, Torta di pane

CHF 95.–

Summer menu 2

Beef tartar Irish Beef Club
Summer truffle, gazpacho andaluz, argan oil

Fotzel toast
Panettone, foie gras, cherries

Loup de mer
Artichokes, tapenade, absinthe

Saddle of vension (summer buck)
Black walnuts, Nocino di Ascona, quince
Celeriac (mousseline chips), chanterelles

Crisp leaves
Tahitian vanilla, garden berries, Mara de Bois
Strawberry sorbet

CHF 140.–

Menu «Winter in Zermatt»

Winter menu 1

Porcini mushroom terrine
Turbot, green asparagus, hot peppers, La Chinata oil

Escalope de foie gras
Savoy cabbage, chestnuts, double crème de la Gruyère

Breast of guinea fowl
Façon Gilles di Cannobio
Truffle, tramezzini croutons, pancetta lardons, Marsala
Potato and root vegetable garnish

Quince cake
Hazelnut yogurt ice cream, milkshake, banana

CHF 98.–

Winter menu 2

Boiled beef terrine
Horseradish, mesclun, Belper Knolle

Findler hay soup
Valais sparkling wine, cured venison

King pike-perch fillet
Sauerkraut, double crème de la Gruyère, cranberries

Braised veal cheeks
Aceto Balsamico, cremolata
Polenta bianco Terreni alla Maggia, celeriac, spinach, carrots

Chestnuts espuma
Tarocco oranges, vanilla ice cream, meringues

CHF 115.–

Menu «All year Round»

Menu of the year 1

Marbre de foie gras
Leek, magret de canette fumé, melon

Saffron soup
Fennel, Moules de Bouchot, brioche croutons

Emmental veal saddle
Mushrooms (seasonal), chives
Patatine, rosemary, chorizo, vegetable garnish

Garden berries
Lemongrass sorbet, champagne espuma
Toblerone Tart

CHF 95.–

Menu of the year 2

Tuna fillet
Tataki, tartare, citrus fruit, wasabi, miso

Asian corn soup
Coriander, spring onion, limes

Gambas Black Tiger
Tandoori masala, chermoula, Jerusalem artichoke

Roast bison
Hollandaise sauce, green pepper
Coucous pudding, pak choi

Ice cream parfait
White chocolate, crue de cacao, pineapple, passion fruit

CHF 120.–

Gala Menu

Foie gras terrine
Apricot chutney, cantucchini

Lobster bisque
Lobster tail, cauliflower[2]

Turbot
Spinach, hazelnuts, champagne, caviar imperial

Fillet of beef Irish Beef Club
Funghi porcinin trifolati, pesto genovese, Merlot du Valais, Ricola
Gommer cholera

Brie de Meaux
Truffle, fruit coulis

Exotic fruits
Passion fruit nage, perfumed ice cream

CHF 170.–

Corporate Events at the Zermatterhof

Corporate menu 1

Trout fillet
Verjus de raisins, spinach, grapes

Braised lamb cheeks
Merlot du Valais, croutons, lardons
Acquerello risotto, dried porcini mushrooms, gorgonzola

Ice cream parfait
Nougat Montélimar, vanilla sauce, raspberry coulis

CHF 65.–

Corporate menu 2

Prosciutto Grand cru
Melon, Valais honey, lemon

Herb toam soup
Dried meat, hazelnuts

Alpine chicken breast
Tarragon, mustard, patatine, chives, peperonata

Chocolate marquise
Pistachio sauce, sour cherries

CHF 75.–

Corporate menu 3

Smoked fish terrine
Eggplant, sour cream, saffron

Pumpkin soup
Red curry, black tiger gambas

Saddle of veal
Mushroom sauce (seasonal)
Patatine, rosemary, vegetable garnish

Chocolate fondant cake
Sour cherries, matcha

CHF 95.–

Examples: Vegetarian en place Dishes / Alternative Courses / Banquet Style

Avocado tartare
Grapefruits, lemon oil, tortilla chips

Eggplant tartare
Dried tomatoes, chives, sour cream

Melon cocktail
Peppermint, white Porto

Formaggini ticinesi
Zucchini carpaccio, basil, dried tomatoes, pine nuts

Warm Dallenwil goats cheese
Arugula, honey, Maggia pepper, dried apricots

Eggplant
Garlic, thyme, buttermilk, yogurt, pomegranate

Vegetable curry
Red curry, spiced rice, cashew nuts, nigella, coriander, raita

Vegetable tempura
Lime mousseline

Plin ravioli
Raclette AOC, leek, saffron sauce

Plin ravioli*
Truffle, double crème de la Gruyère, blueberry compote

Kohlrabi rondelles
chanterelles* à la crème, chives

Onsen egg / poached egg
Green asparagus*, morels, wild garlic

Onsen egg / poached egg
Black salsify[2], sparkling wine

White asparagus*
Sauce mousseline, saffron, Belper Knolle

*seasonal

Culinary World as a Buffet

Valais Farmers buffet
(from 50 persons)

Lentil barley soup
or
White wine soup

Various salads
(Ox-mouth, sausage, cheese, boiled meat, vegetable and leaf salad)

Cured ham, dried meat, homemade sausage, bacon
planed cheese, rye bread

Zermatter Ziger, honey

Smoked trout fillet
Marinated arctic char, mustard sauce

Cheesecake, cholera (leek and potato cake), raclette

Roasted saddle of pork, roast veal, leg of lamb
warm ham, boiled meat, ribs, breast core, roast chicken
veal cutlet, cream, apricots

Rösti, boiled potatoes, potato-leek gratin,
Sauerkraut, dried beans, brown cabbage

Cheese
Fruit bread, garnishes

Desserts:
Fruit cake, cream cake, rye bread mousse, fresh fruit salad,
Compote pears, strawberries preserved in red wine, blueberries au gratin,
Tumbled apricot cream, cold wine mousse,
Crème brûlée, meringues, apple pie, vanilla sauce

Price per person: CHF 115.–

Culinary world as a buffet

Italianità from the buffet
(from 50 persons)

Pomodoro con Mozzarella di Bufala e basilico
Legumi e funghi sott'olio
Coregone in carpone
Vitello tonnato
Insalata ai frutti di mare
Carpaccio di manzo con sedano e parmigiano
Prosciutto crudo e melone
Bresaola, Salami e mortadella
Bruschetta

Scelta d'insalata dell'orto

Minestrone col pesto, Zuppa di pomodoro

Lasagne, Parmigiana, Ravioli, Tortellini

Osso buco in cremolata
Manzo brasato al Merlot
Pollastra al forno con rosmarino e panchetta
Arrosto di vitello
Saltimbocca alla romana

Patatine al rosmarino, Polenta, Gnocchi di patate, Peperonata, Spinaci

Formaggi italiani

Zuppa inglese
Cassata siciliana
Zabaione freddo
Monte Bianco
Tirami su con aranci
Panna cotta con salsa ai lamponi
Bunet
Torta di pane
Macedonia de frutta
Gelati misti, Amaretti

Price per person: CHF 125.–

Culinary world as a buffet

Gala buffet – Dine like a king
(from 50 persons)

Saumons marines à nos façons
Saumon fumé, truite fumé, anguille fumé, flétan fumé
Sauces and garnitures
Demi-homard Canadian and Russian salad
Cocktail de crevettes roses à la mangue

Terrine de foie gras à la gelée d'abricotine et au coulis d'abricots
Jambon Serrano et viande séchée du Valais
Cocktail de melon

Coquilles Saint Jacques aux poireaux et aux pistils de safran
Crevettes géantes à la sauce de curry rouge et aux cacahuètes
Filet de turbot aux épinards, raisins et à la sauce de Noilly Prat

Escalope de foie gras aux lentilles vertes du Puy au balsamique

Risotto Acquerello au Gorgonzola et aux bolets séchés

Consomme double à la royale
Bisque d'homard à la fine Champagne

Filet de bœuf Irish Beef Club
Carre de veau de l'Emmental
Selle d'agneau au foin de Findeln
Gratin de pommes de terre
Riz basmati
Haricots verts et ratatouille à la niçoise

Fromages d'ici et d'ailleurs
Pain aux fruits séchés

Buffets de douceurs Grand Hotel Zermatterhof

Price per person: CHF 225.–

Menu «saycheese!»

Menu 1

Valais plate
Dried meat specialities,
Planed cheese, pickled vegetables, rye bread

Leaf salad à la saycheese!
Special vinaigrette, roasted seeds

Cheese fondue tasting
Fondue Zermatterhof
Valais mountain fondue
Fondue, Champagne, truffle

Valaisan sorbet
Apricot sorbet, abricotine

CHF 78.–

Menu 2

Zermatt dried meat
Pickled vegetables, rye bread

Cheese fondue tasting
Fondue Zermatterhof, Valais mountain fondue

Sorbet Williamine
Pear sorbet, williamine

CHF 51.–

Menu 3 (maximum of 12 persons)

Lentil and barley soup
Alt Gsottus, vegetables, chives

Valais Raclette tasting

Raclette Zermatt from the Horu cheese dairy
The Raclette «Zermatt» is milky and fresh in flavour, which is supported by a hay flower note.

Raclette GOMSER 1
The Valais Raclette AOC "Gomser 1" is mild on the nose and harmoniously spicy on the palate.

Raclette BAGNES 4
The Valais Raclette AOC "Bagnes 4" is characterized by a distinctive spicy flavor, which is enhanced by a milky fresh and floral note.

Sorbets saycheese!
Apricot sorbet, abricotine
Pear sorbet, williamine

CHF 50.–

Exclusive: a journey through time! The Grand Hotel Zermatterhof has direct access to the Matterhorn Museum Zermatlantis.

Spectacular: combine your stay at the Zermatterhof with a day trip on the Glacier Express, the world's most famous railroad.

69 guest rooms, 29 of them suites, more than half of the rooms with Matterhorn view, some with private fireplace and whirlpool. Additional amenities: kettle, Ronnefeldt tea, Nespresso coffee machine and capsules, complimentary mineral water and soft drinks from the minibar. Fresh fruit and wine to welcome you on the day of arrival. WLAN is free of charge and available everywhere in the building.

Zermatt 1600m above see level: all year-round destination - 365 days wonderful and car-free! Whoever comes to Zermatt will find sun, fresh air, a unique mountain scenery with the Matterhorn plus 37 other four-thousand-meter peaks and can choose beetwen numerous Alpine summer and winter activities.

Arrival and Contact Information

Location:	Zermatt village center
Geneva airport:	4 hrs. by train, 3 hrs. by car, 50 min. by helicopter
Zurich:	3,5 hrs. by train, 4 Std. by car 1 hr. by helicopter
Milano Malpensa:	3 hrs. by car, 30 min. by helicopter
Inquiries/ Reservations:	Event Team events@zermatterhof.ch +41 27 966 66 00

Journey to car-free Zermatt: from Täsch with the Matterhorn Gotthard Bahn (every 20 minutes, approx. 10 minutes' travel time)

LVX℠ Preferred HOTELS & RESORTS

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